

36. (New) The method of claim 35 wherein the amount of puroindoline added is effective to reduce the density of a hard biscuit prepared from a dough with a fat content of between 2 and 20% of the total weight of the dough.

37. (New) The method of claim 35 wherein the amount of puroindoline added is effective to reduce the density of a soft biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

38. (New) The method of claim 35 wherein the amount of puroindoline added is effective to reduce the density of a puff biscuit prepared from a dough with a fat content less than or equal to 4% of the total weight of the dough.

39. (New) The method of claim 35 wherein the amount of puroindoline added is effective to increase the density of a puff biscuit prepared from a dough without added emulsifier and which dough has a fat content greater than or equal to 7% of the total weight of the dough.

40. (New) A method of making biscuits from a mixture comprising flour and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing the flour with at least one puroindoline;

and wherein the at least one puroindoline is added in an amount effective for increasing the firmness of the biscuits resulting from baking the mixture.

41. (New) The method of claim 40 wherein the amount of puroindoline added is between 0.02 and 5% by weight relative to the weight of the flour.

42. (New) The method of claim 40 wherein the flour has a puroindoline content greater than 0.2% of the dry weight of the flour with the additional ingredients.

43. (New) The method of claim 42 wherein the puroindoline content of the flour is between 0.2 and 2% of the dry weight of the flour.

44. (New) A biscuit produced by the method of claim 35.

45. (New) The biscuit of claim 44, wherein the amount of puroindoline added is effective to reduce the density of a hard biscuit prepared from a dough with a fat content of between 2 and 20% of the total weight of the dough.

46. (New) The biscuit of claim 44 wherein the amount of puroindoline added is effective to reduce the density of a soft biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

47. (New) The biscuit of claim 44 wherein the amount of puroindoline added is effective to reduce the density of a puff biscuit prepared from a dough with a fat content less than or equal to 4% of the total weight of the dough.

48. (New) The biscuit of claim 44 wherein the amount of puroindoline added is effective to increase the density of a puff biscuit prepared from a dough without added emulsifier and which dough has a fat content greater than or equal to 7% of the total weight of the dough.

49. (New) The biscuit produced by the method of claim 40.

50. (New) The biscuit of claim 49 wherein the amount of puroindoline added is between 0.02 and 5% by weight relative to the weight of the flour.

51. (New) The method of claim 49 wherein the flour has a puroindoline content greater than 0.2% of the dry weight of the flour with the additional biscuit ingredients.

52. (New) The method of claim 49 wherein the puroindoline content of the flour is between 0.2 and 2% of the dry weight of the flour.

REMARKS

Applicants thank the Examiner for the phone conference of May 22, 2003. During the phone conference, Examiner indicated that new claims 35-43 would be allowable if submitted in the form of an official amendment.

Status of the claims